



Food Establishment Inspection Report				
Johnson County Public Health	No. Of Risk Factor/Intervention Violations	0	Date: 4/14/2026 Time In: 9:55 AM Time Out: 10:35 AM	
855 S Dubuque ST STE 113 Iowa City, IA 52240-0083	No. Of Repeat Factor/Intervention Violations	0		
Establishment: PENN ELEMENTARY	Address: 230 N DUBUQUE ST	City/State: NORTH LIBERTY, IA	Zip: 52317	Telephone: 3196881021
License/Permit#: 43256 - Food Service Establishment License	Permit Holder: IOWA CITY COMMUNITY SCHOOL DISTRICT	Inspection Reason: Routine	Est. Type: Institutions	Risk Category: Risk Level 2 (Low)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

Supervision	
1. Person in charge present, demonstrates knowledge, and performs duties	IN
2. Certified Food Protection Manager	IN
Employee Health	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN
4. Proper use of exclusions and restrictions	IN
5. Procedures for responding to vomiting and diarrheal events	IN
Good Hygienic Practices	
6. Proper eating, tasting, drinking, or tobacco use	IN
7. No discharge from eyes, nose, and mouth	IN
Control of Hands as a Vehicle of Contamination	
8. Hands clean and properly washed	IN
9. No bare hand contact with ready to eat foods	IN
10. Hand washing sinks properly supplied and accessible	IN
Approved Source	
11. Foods obtained from an approved source	IN
12. Foods received at proper temperatures	IN
13. Food in good condition, safe, and unadulterated	IN
14. Required records available; shellstock tags, parasite destruction	N/A
Protection from Contamination	
	15. Food separated and protected (Cross Contamination and Environmental) IN
	16. Food contact surfaces: cleaned and sanitized IN
	17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN
	Potentially Hazardous Food Time/Temperature Control for Safety
	18. Proper cooking time and temperatures N/A
	19. Proper reheating procedures of hot holding N/A
	20. Proper cooling time and temperatures N/A
	21. Proper hot holding temperatures IN
	22. Proper cold holding temperatures IN
	23. Proper date marking and disposition IN
	24. Time as a public health control: procedures and records N/A
	Consumer Advisory
	25. Consumer advisory provided for raw or undercooked foods N/A
	Highly Susceptible Populations
	26. Pasteurized foods used; prohibited foods not offered IN
	Food/Color Additives and Toxic Substances
	27. Food additives: approved, properly stored, and used N/A
	28. Toxic substances properly identified, stored and used IN
	Conformance with Approved Procedures
	29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Safe Food and Water	Proper Use of Utensils
30. Pasteurized eggs used where required	N/A
31. Water and ice from approved source	IN
32. Variance obtained for specialized processing methods	N/A
Food Temperature Control	
33. Proper cooling methods used; adequate equipment for temperature control	IN
34. Plant food properly cooked for hot holding	N/A
35. Approved thawing methods	N/A
36. Thermometers provided and accurate	IN
Food Identification	
37. Food properly labeled; original container	IN
Prevention of Food Contamination	
38. Insects, rodents, and animals not present/outer openings protected	IN
39. Contamination prevented during food preparation, storage and display	IN
40. Personal cleanliness	IN
41. Wiping cloths: properly used and stored	IN
42. Washing fruits and vegetables	N/A
	43. In use utensils: properly stored IN
	44. Utensils, equipment, and linens: properly stored dried and handled IN
	45. Single-use/single service articles: properly stored and used IN
	46. Slash-resistant and cloth glove use N/A
	Utensils, Equipment, and Vending
	47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN
	48. Warewashing facilities: installed, maintained, and used; test strips IN
	49. Non-food contact surfaces clean IN
	Physical Facilities
	50. Hot and Cold water available; adequate pressure IN
	51. Plumbing installed; proper backflow devices IN
	52. Sewage and waste water properly disposed IN
	53. Toilet facilities; properly constructed, supplied, and cleaned IN
	54. Garbage and refuse properly disposed; facilities maintained IN
	55. Physical facilities installed, maintained, and clean IN
	56. Adequate ventilation and lighting; designated areas used IN
	57. Licensing; posting licenses and reports; smoking IN

Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority PF- Priority Foundation C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:
This is a Routine inspection.

The following guidance documents have been issued:



Sarah Espy
Person In Charge



Tim James
Inspector